

Center for Meat Processing Technology

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Established as a center in 1991. Researchers are developing meat processing technologies to increase shelf-life during refrigerated storage, reduce fat content and create new value-added meat products. Special project in 1992. Research focuses on genetically improving Utah livestock through identifying genetic markers and using embryo cloning.

Overview	Technologies	Status	Economic Impact
<p>Current State Contract \$199,000</p> <p>FY92 Matching Funds \$111,390</p> <p>Cumulative \$327,340</p> <p>Total Jobs Created 29</p> <p>Industry 16</p> <p>Center 13</p> <p>Direct Center Spin-offs 2</p> <p>Total Benefiting Utah Companies 6</p> <p>License Agreements 1</p> <p>Patents Applied 2</p> <p>Patents Issued 0</p>	<ul style="list-style-type: none"> * Ultra-High Temperature pasteurization of meat surfaces * Development of reduced-fat or lowfat meat products * Development of processing technology to remove fat from raw meats * Blending technology for meats from different species * Irradiation technology to produce meats that do not require refrigeration * Genetic markers to "tag" superior genes for carcass composition in sheep. * Embryo cloning techniques to disseminate genes to lamb and sheep producers. 	<ul style="list-style-type: none"> * Patent on UHT treatment of meat surfaces should be issued in November * A new lowfat lamb chop has been developed with less than 10% fat. The new process masks the undesirable flavors of lamb * Current research on the destruction effects of UHT on pathogenic micro-organisms completed * Conducting tests to measure for quality attributes and chemical composition of both normal and heavy muscle lamb siblings. 	<ul style="list-style-type: none"> * Center created company markets 32,000 lambs per year (1/10 of Utah's total production) * Significant potential to revitalize Utah's lamb/beef industries * Licensing UHT technology will provide half of what the center needs to become self-sustaining * ConAgra of Hyrum has installed all the equipment for the production of Ultra-High Temperature steaks and are currently involved in testmarkets. * Timpanogos Meat of Springville continues to produce the Sierra Chop and is seeking stronger markets * Anticipate passing this cloning technology on to Utah ranchers in order to create a "value-added" meat product.

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